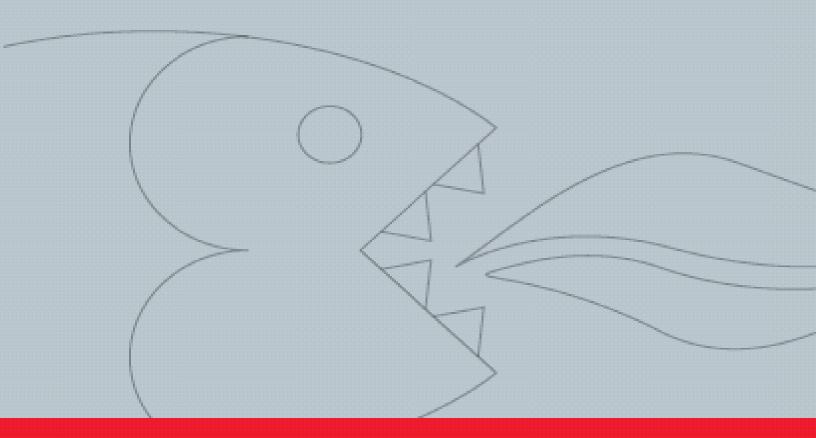
BMM201SS 20 Litre built-in microwave oven

Instruction manual





User Manual for your Baumatic

BMM201SS

20 Litre microwave oven





NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- o The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- o Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use. It can NOT be used as a freestanding microwave and must be built in to a standard kitchen cabinet or housing unit (see the section entitled "Installation" below).
- o You should only operate the appliance when the turntable and turntable support are in position.
- You should only use ovenware that is suitable for being used in a microwave.
- To prevent corrosion occurring due to moisture/condensation, the cavity and the door of the microwave should be wiped dry after each use of the appliance.
- The appliance must not be left unattended if you are heating or cooking food in containers that are made of paper, plastic or other flammable materials. If left unattended, they could pose a fire hazard.
- If you notice smoke coming from the appliance, you should keep the door of the microwave closed and then disconnect it from your mains supply. *DO NOT* use your microwave oven, if you think it is not operating correctly.

Installation

- IMPORTANT: Only the built in/built under installation sanctioned by Baumatic and outlined in this manual should be followed.
- A separate building in kit will be supplied with the microwave, to allow you to complete a built in installation.
- o **IMPORTANT:** The adjacent furniture or housing and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- o Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, will be the liability of the owner.
- For use in *leisure accommodation vehicles*, please refer to the appropriate information given in the installation instructions for this appliance.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

Service

- Your microwave complies with all relevant safety standards. In order for it to continue to operate safely, only an engineer that is approved by the Baumatic Customer Care Department should work on the appliance.
- IMPORTANT: It is dangerous for a non qualified person to work on the appliance, in particular if they remove the cover that provides protection against exposure to microwave energy.
- o If you notice that the door seal, door surfaces, power cord and plug are damaged. You should stop using the appliance, disconnect it from the mains supply and contact the Baumatic Customer Care Department.
- Only genuine Baumatic spare parts should be fitted to your appliance. These can be obtained from the Baumatic Spares Department.

Warning and safety instructions

- o This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces will become hot during use and retain heat after operation.
- o DO NOT place anything between the door and the door frame.
- o DO NOT store anything that is flammable inside of the microwave. When it is switched on, the items could catch fire.
- o DO NOT switch the appliance on if there is no food or liquid inside of the microwave. If you run the microwave whilst it is empty, there is a chance that it will overload.
- o The door seals and the door surfaces should ALWAYS be kept clean and free from debris.

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- o **IMPORTANT:** This appliance should only be operated by adults. You SHOULD NOT allow young children to use the microwave without supervision. Older children should only operate the appliance if they have been thoroughly instructed on how to use the microwave and the consequences of improper usage.

General Safety

- Do not allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- o **Do not** use the appliance to heat the room it is located in.
- o **Do not** use the appliance to dry paper, textiles or animals.
- Do not install the appliance next to curtains or soft furnishings.
- o **Do not** use the appliance to heat unopened bottles or cans etc.

- o **Do not** heat cooking oil or liquid containing alcohol, as there is the chance of spontaneous combustion.
- Do not boil eggs or similar foods in their shells, otherwise they may burst. It is possible to poach eggs in your microwave, providing you prick the yolks first.
- Do not attempt to lift or move cooking appliances by using the oven door, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- o Cleaning of the oven should be carried out on a regular basis.
- o Great care should be taken whilst using this appliance and when following the cleaning procedure.
- o **IMPORTANT:** The appliance must be disconnected from the mains before following the cleaning procedure.

Installation



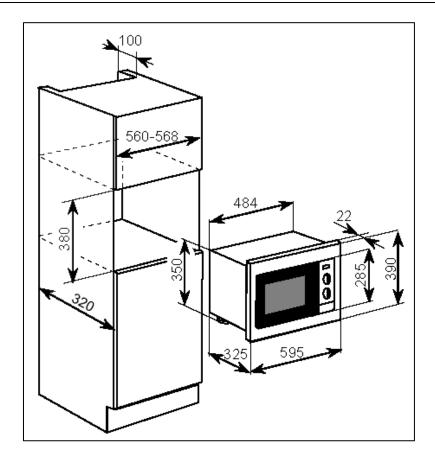
This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.
- o Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

- o **CE**: Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*
- o The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.
- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications



Aperture dimensions

380 mm

560 mm (min)

320 mm (min)

Height:

Width:

Depth:

Product dimensions (including frame kit)

Height: 390 mm

Width: 595 mm Depth: 325 mm

Product specifications

- o 4 power levels
- o Control knob operation
- Safety lock
- o Interior light
- o Mechanical timer with audible signal
- o Defrosting by time mode
- o Defrosting by weight mode
- o Stainless steel exterior and interior
- o Mirror glass door

o Capacity:o Microwave output:20 litres800 W

Electrical details

Rated Voltage: 230 Vac 50 Hz

Supply Connection: 13 A (double pole switched fused

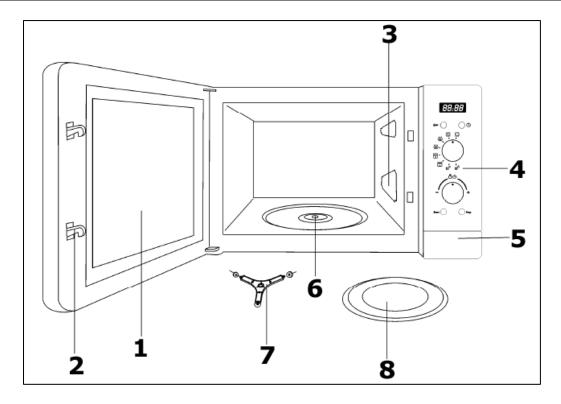
outlet with 3mm contact gap)

Max Rated Inputs:1.20 kWMains Supply Lead:3 x 1.5 mm²

For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the microwave oven door and looking on the right hand side of the chassis.

Model Number	
Serial Number	
Date of Purchase	

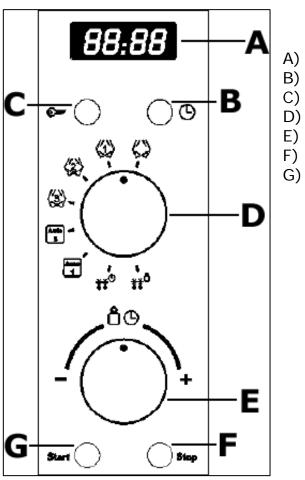
Description of the appliance



- 1) Viewing window
- 2) Door catch
- 3) Wave guide cover
- 4) Control panel

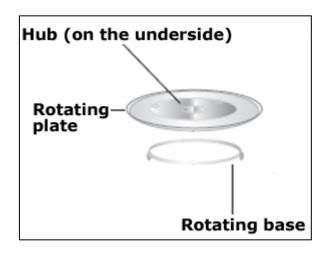
- 5) Door open button
- 6) Slot for rotating base
- 7) Rotating base
- 8) Rotating plate

Control panel



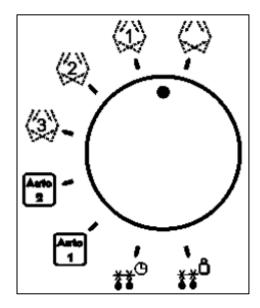
- LED display
- Clock button
- Safety lock button
- D) Function selector dial
 - Adjustment dial
 - Stop button
 - Start button

The turntable



- o **Never** place the rotating plate upside down.
- The rotating plate and rotating base MUST always be used during cooking.
- All food and food containers must ALWAYS be placed on the rotating plate during cooking.
- If the rotating plate or rotating base cracks or breaks, it must be replaced immediately. Genuine Baumatic parts can be obtained from the Baumatic Spares Department.

The function selector dial



o The function selector dial should be used to set the cooking function that you wish to use.



Should be used to keep food warm, power level 130 W.



Low power level of 320 W.



Medium power level of 615 W.



High power level of 800 W.



Auto cooking function 2, suitable for cooking potatoes in water.



Auto cooking function 1, suitable for defrosting and heating approximately 300 – 400 grams of pre-cooked food.



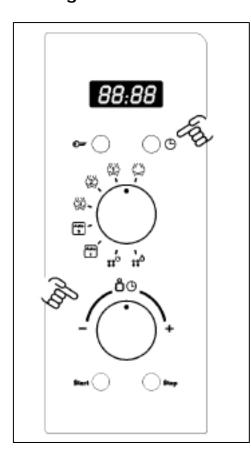
Defrost by time function.



Defrost by weight function.

Using your microwave

Setting the clock



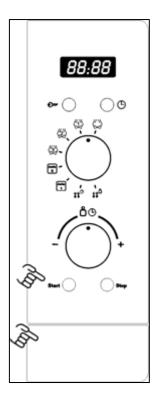
- When your microwave is connected to the power supply, it is necessary to set the clock to the correct time of day.
- Press the clock button (B) until the numbers on the LED display (A) start to flash.
- o Use the adjustment dial **(E)** to set the hour time.
- Press the clock button to confirm the hour time. The minute digits will flash.
- Use the adjustment dial to adjust set the minute time.
- Press the clock button to confirm the minute time.
- o **IMPORTANT:** Once the time of day is set, if you briefly press the clock button, then the time will disappear from the LED display. To restore the time of day to the LED display, press the clock button briefly again.

Before first use

- To remove any residue from the oven that may have been left from the manufacturing process, you should place a cup that is half filled with water in the microwave.
- Set the microwave on its highest power level for 2 minutes.
- o The oven cavity and outside of the appliance should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used. The appliance should be thoroughly dried afterwards.

 We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

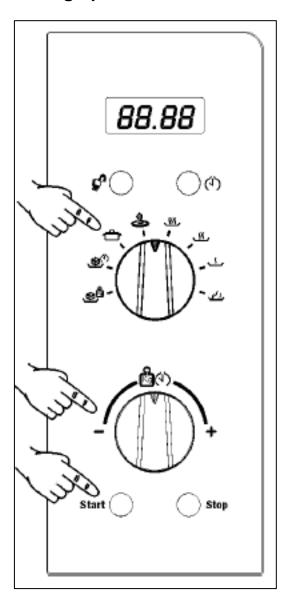
Cooking food



- o Once the clock has been set, your microwave is then ready to use.
- Use the door button (5) to open the door of the microwave.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are cooking in the centre of the microwave cavity and then close the microwave door. IMPORTANT: You should make sure that the door of the microwave is shut securely.
- Turn the function selector dial to the cooking function that you require.
- o Use the adjustment dial **(E)** to set the cooking time that you require.
- o Press the start button **(G)** and your microwave will start to heat.
- o At the end of the cooking time, your microwave will give an audible signal and the LED display will show the word "END".
- The audible signal will be repeated every 30 seconds, until the door is opened.
- Use the door button to open the door of the microwave.
- o **IMPORTANT:** The inside of the microwave and the food that you have been cooking may be extremely hot. So care should be taken when removing items from the microwave. We would recommend that you use an oven glove.
- o After the food has been removed from the microwave, you should make sure that the door is closed.

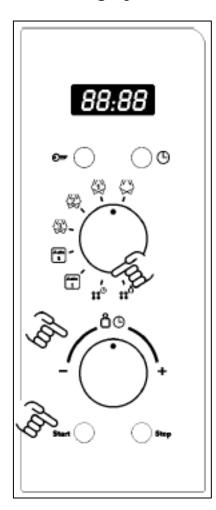
o You may hear a cooling fan operate for a period of time afterwards, until the inside of the microwave has cooled sufficiently. During this period of time, the microwave light will remain on. The cooling fan will switch off automatically.

During operation



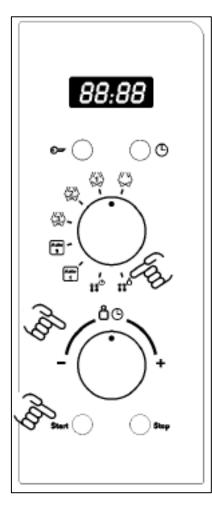
- If you press the door button
 (5) then the door will open and the production of microwaves will cease automatically. Alternatively you can press the stop button
 (F).
- The timer will stop and the LED display (A) will continue to show the remaining cooking time.
- Whilst the door is open, it is possible to stir the food stuffs that you are cooking or adjust its position on the rotating plate.
- You can change the cooking function by turning the function selector dial (D).
- You can change the operation time by turning the adjustment dial (E).
- o If you press the stop button twice, this will cancel the cooking process. The appliance will give an audible signal and the LED display will return to showing the time of day.

Defrosting by time (manual)



- Use the door button (5) to open the door of the microwave.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- o Place whatever you are defrosting in the centre of the microwave cavity and then close the microwave door.
- o **IMPORTANT:** You should make sure that the door of the microwave is shut securely.
- o Turn the function selector dial to the defrost by time symbol .
- Use the adjustment dial (E) to set the defrosting time that you require.
- o Press the start button **(G)** and your microwave will start to defrost the food.
- o At certain points in the defrosting process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave and turn the food over.
- o At the end of the defrosting time, your microwave will give an audible signal and the LED display will show the word "END".

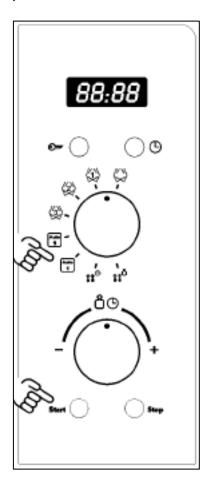
Defrosting by weight (automatic)



- Use the door button (5) to open the door of the microwave.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- o Place whatever you are defrosting in the centre of the microwave cavity and then close the microwave door.
- o **IMPORTANT:** You should make sure that the door of the microwave is shut securely.
- o Turn the function selector dial to the defrost by weight symbol
- Use the adjustment dial (E) to set the weight of the food that you are defrosting.
- o The microwave will automatically calculate the required defrosting time.
- o Press the start button **(G)** and your microwave will start to defrost the food.
- o At certain points in the defrosting process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave and turn the food over.
- o At the end of the defrosting time, your microwave will give an audible signal and the LED display will show the word "END".

Auto cooking function 1

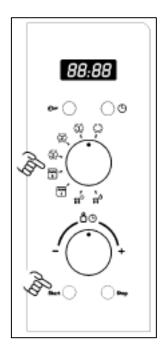
This cooking function is suitable for defrosting and heating packaged or precooked foods, such as cannelloni, macaroni, gnocchi etc.



- o Use the door button **(5)** to open the door of the microwave.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are defrosting and heating in the centre of the microwave cavity and then close the microwave door.
- o **IMPORTANT:** You should make sure that the door of the microwave is shut securely.
- o Turn the function selector dial to the auto cooking function 1 symbol
- Use the adjustment dial (E) to set the cooking time that you require.
- o Press the start button **(G)** and your microwave will start to cook.
- o At certain points in the defrosting process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave and turn the food over.
- o At the end of the defrosting time, your microwave will give an audible signal and the LED display will show the word "END".

Auto cooking function 2

This cooking function is suitable for cooking approximately 500 grams of potatoes (in water).



- Use the door button (5) to open the door of the microwave.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place the potatoes and water in a heat resistant container and then place it in the centre of the microwave cavity and then close the microwave door.
- o **IMPORTANT:** You should make sure that the door of the microwave is shut securely.
- o Turn the function selector dial to the auto cooking function 2 symbol .
- o Press the start button (G) and your microwave will start to cook.
- At the end of the cooking time, your microwave will give an audible signal and the LED display will show the word "END".

Safety lock

- When the microwave is not heating, it is possible to switch on the safety lock.
- o Press and hold down the safety lock button (C) for 3 seconds.
- o The LED display (A) will show 4 horizontal bars and flashing decimal points.
- Until the safety lock is switched off, all buttons on the microwave will be disabled.
- To switch off the safety lock, press and hold down the safety lock button for 3 seconds. The LED display will return to showing the time of day.

Microwave cooking guidelines

- If you are heating liquid in the microwave, then you must also place a teaspoon in the container. This will ensure that the liquid does not boil suddenly after being removed from the microwave cavity.
- This phenomenon is called "delayed boiling", this means that a liquid can be close to boiling point, even if there is no steam coming off the liquid or the liquid is not bubbling. If the liquid container is even gently shaken, then the liquid can without warning boil over or even spurt. This could **scald the end user**.
- o If the food you are cooking has a skin or peel (e.g. sausages, tomatoes, potatoes etc), then you should pierce the skin or peel with a fork. This will ensure that if steam is created during the heating process, it can escape and the food will not burst.
- o When heating baby food, the bottle or jar containing the food should NEVER have a top or lid on. After cooking, to ensure that the food has been heated uniformly, you should stir or shake the food. IMPORTANT: You must check the temperature of the food before feeding it to a child.
- When heating food in a microwave, it will transmit the heat to the container that the food is in or on. You should *ALWAYS* use oven gloves when removing items from the microwave.
- You should make sure that you do not cook food for too long or at too high a power level. This could cause certain areas of the food to dry out or even ignite.
- You should not use ceramic or porcelain crockery, or porous earthenware inside of your microwave. These dishes could absorb moisture from the food whilst it is cooking, which could cause pressure to build up and shatter the dish.
- o If you are heating certain foods and any liquid, moisture will evaporate and condensation may occur. This does not indicate that the appliance is faulty and it can be particularly noticeable if the ambient temperature of the room is high.
- IMPORTANT: Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.
- o After the cooking time has completed, you should let the food stand for a few minutes. This is called "standing time" and will allow the heat generated by the microwave to spread evenly throughout the food.

Materials you can use in a microwave oven

Material	Remarks
Aluminium foil	To be used for shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to the cavity walls. The foil should be at least 2.5 cm away from the cavity walls.
Browning dish	Follow the manufacturer's instructions. The bottom of the browning dish must be at least 5 mm thick above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits in the bag to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave the oven unattended whilst cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use under supervision and for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or as a wrap for steaming
Plastic	Microwave-safe only. Follow the manufacturer's instructions. It should be labelled as "microwave safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented, as described by the package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow the plastic wrap to touch the food.
Thermometers	Microwave-safe only. Meat and candy thermometers.
Wax paper	Use as a cover to prevent splattering and to retain moisture.

Materials not to be placed in a microwave oven

Material	Remarks			
Aluminium tray	May cause arcing. Transfer food into a			
	microwave-safe dish.			
Food carton with	May cause arcing. Transfer food into a			
metal handle	microwave-safe dish.			
Metal or metal-	Metal shields the food from microwave energy.			
trimmed utensils	The metal trim may cause arcing.			
Metal twist ties	May cause arcing and could cause a fire in the			
	oven.			
Paper bags	May cause a fire in the oven.			
Plastic foam	Plastic foam may melt or contaminate the liquid			
	inside when exposed to a high temperature.			
Wood	Wood will dry out when used in the microwave			
	oven and may split or crack.			

Defrosting guidelines

- Only use microwave-safe dishes for defrosting (porcelain, glass, suitable plastic).
- o The defrosting tables featured in this booklet refer to the defrosting of raw foods.
- The defrosting time depends on the quantity and weight of the food that you are defrosting. When freezing, you should split the food into quantities that are suitable for defrosting in the microwave.
- Distribute the food as evenly as possible within the microwave cavity. The thickest parts of fish or chicken legs should be placed on top.
- o The thicker parts of the food should be turned around several times during the defrosting process.
- o Foods that are rich in fats, such as butter, cottage cheese and cream should not be entirely defrosted. If they are at room temperature, they will be ready to serve within a few minutes. If cream are deep frozen and little bits of ice remain on the top of it, the cream should be whipped before eating.
- Bread should be wrapped in a napkin so that it does not get too dry when being defrosted.

- Remove frozen food from its packaging and do not forget to remove any metal clips. If the containers are suitable for placing in a freezer and a microwave, then you can simply remove the lid.
- o The liquid that is created during the defrost process, particularly in the case of poultry should be discarded. Under no circumstances should it come into contact with other foods.
- A resting period is required when defrosting food, to ensure that the food is totally defrosted. This normally takes between 15 – 20 minutes.

Cooking tables

Cooking vegetables

Food	Quantity (g)	Added liquid	Power (Watt)	Power level	Time (min.)	Resting time (min.)	Tips
Cauliflower	500	1/8 I	800	⟨3⟩	9-11	2-3	Spread some
Broccoli	300	1/8 I	800	(§)	6-8	2-3	butter on top.
Mushrooms	250	-	800	(§)	6-8	2-3	Cut in slices.
Peas & carrots, frozen carrots	300	½ cup	800	(3)	7-9	2-3	Cut in cubes or slices.
	250	2-3 soup- spoonfuls	800	(3)	8-10	2-3	
Potatoes	250	2-3 soup- spoonfuls	800	(3)	5-7	2-3	Peel, cut into equally sized parts.
Peppers	250	_	800	⟨3⟩⟩	5-7	2-3	Cut in pieces or
Leeks	250	½ cup	800	(<u>()</u>	5-7	2-3	slices.
Frozen Brussels sprouts	300	½ cup	800	(3)	6-8	2-3	
Cabbage	250	½ cup	800	⟨3⟩	8-10	2-3	

Cooking fish

Food	Quantity (g)	Power (Watt)	Power level	Time (min.)	Resting time (min.)	Tips
Fillets of fish	500	615	(2)	10-12	3	Cook with the lid on. Turn them around when half the cooking time has elapsed.
Whole fish	800	800 320	(9) (1)	3-5 10-12	2-3	Cook with the lid on. Turn them around when half the time has elapsed. It may be necessary to cover the ends of the fish.

Defrosting

Food	Weight	Defrosting Time	Resting time	Comment
Pieces of meat, veal, beef,	100 g	3-4 min	5-10 min	Turn around 1 x
	200 g	6-7 min	5-10 min	Turn around 1 x
	500 g	14-15 min	10-15 min	Turn around 2 x
pork	700 g	20-21 min	20-25 min	Turn around 2 x
	1000 g	29-30 min	25-30 min	Turn around 3 x
	1500 g	42-45 min	30-35 min	Turn around 3 x
Stewed meat	500 g	12-14 min	10-15 min	Turn around 2 x
Stewed Meat	1000 g	24-25 min	25-30 min	Turn around 3 x
1	100 g	4-5 min	5-6 min	Turn around 1 x
Minced meat	300 g	8-9 min	8-10 min	Turn around 2 x
	500 g	12-14 min	15-20 min	Turn around 2 x
	125 g	3-4 min	5-10 min	Turn around 1 x
Sausage	250 g	8-9 min	5-10 min	Turn around 1 x
# H	500 g	15-16 min	10-15 min	Turn around 1 x
Doultry poultry ports	200 g	7-8 min	5-10 min	Turn around 1 x
Poultry, poultry parts	500 g	17-18 min	10-15 min	Turn around 2 x
# ## ## ## ## ## ## ## ## ## ## ## ## #	1000 g	34-35 min	15-20 min	Turn around 2 x
Chicken	1200 g	39-40 min	15-20 min	Turn around 2 x
	1500 g	48-50 min	15-20 min	Turn around 2 x
Fieb	100 g	3-4 min	5-10 min	Turn around 1 x
Fish	200 g	6-7 min	5-10 min	Turn around 1 x
Trout	200 g	6-7 min	5-10 min	Turn around 1 x
Chriman	100 g	3-4 min	5-10 min	Turn around 1 x
Shrimps	500 g	12-15 min	10-15 min	Turn around 2 x
	200 g	4-5 min	5-8 min	Turn around 1 x
Fruit	300 g	8-9 min	10-15 min	Turn around 2 x
	500 g	12-14 min	15-20 min	Turn around 3 x
	100 g	2-3 min	2-3 min	Turn around 1 x
Brood	200 g	4-5 min	5-6 min	Turn around 1 x
Bread	500 g	10-12 min	8-10 min	Turn around 2 x
	800 g	15-18 min	15-20 min	Turn around 2 x
Butter	250 g	8-10 min	10-15 min	Turn around 1 x, keep covered
Cottage cheese	250 g	6-8 min	5-10 min	Turn around 1 x, keep covered
Cream	250 g	7-8 min	10-15 min	Remove the lid

Cleaning and maintenance



Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

The appliance exterior

- You should wipe over the front of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- o **DO NOT** use abrasive cleaners or sharp objects to clean the front surface of the microwave.

The appliance interior

- You should wipe over the inside of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- You should pay particular attention to the door seal and the surrounding area.
- o **DO NOT** use abrasive cleaners or sharp objects to clean the inside of the microwave.

Rotating plate and rotating base

- The rotating plate and rotating base should be removed from the microwave for cleaning purposes after each use.
- Clean the rotating plate and rotating base in warm water mixed with a little washing up liquid.

General cleaning advice

- o **IMPORTANT:** Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.
- o To remove odours from inside of the microwave, you should boil one cup of water mixed with several tablespoons of lemon juice inside of the cavity.

- o The microwave should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- o *Never* clean the oven surfaces by steam cleaning.
- o If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- UK Regulations and Safety Standards or their European Norm Replacements.
- o **Building Regulations** (issued by the Department of the Environment).
- o **Building Standards** (issued by the Scottish Development Department).
- o IEE Wiring Regulations.
- Electricity At Work Regulations.

Electrical connection



YOUR MICROWAVE IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.
- We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.
- WARNING: THIS APPLIANCE MUST BE EARTHED.
- This appliance is supplied with a moulded plug, which must be connected to an earthed socket.
- o If in future you need to change the fuse in this plug, then a 13 amp ASTA approved (BS 1362) fuse *must* be used.
- o If the earthed socket is not accessible after the appliance is installed. Then the microwave must be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your microwave is located in its housing.
- The wiring in the mains lead is coloured as follows:

BrownLiveBlueNeutralGreen and yellowEarth

 As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

The **brown wire** must be connected to the terminal marked "L" (live), or coloured **red**.

The **blue wire** must be connected to the terminal marked "N" (neutral), or coloured **black**.

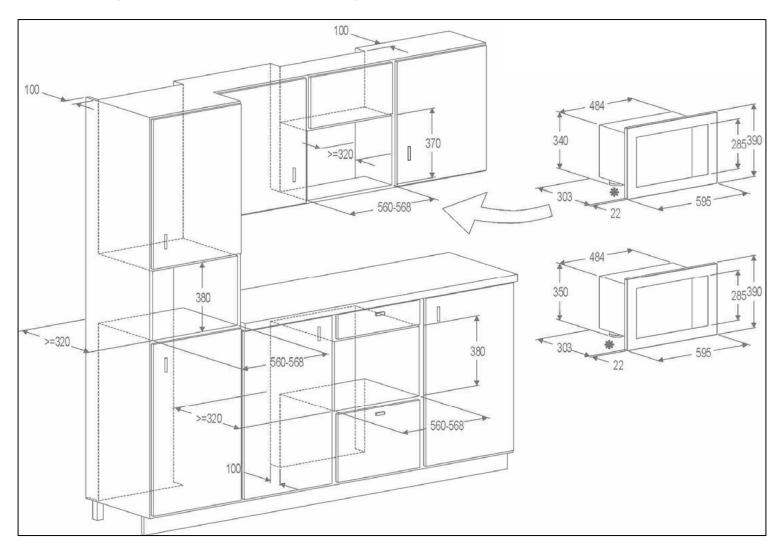
The *green and yellow wire* must be connected to the terminal marked "E" (earth), or by the earth symbol, or coloured *green and yellow*.

- When the connection is completed, no stray strands or cut wire should be present. The cord clamp must be secured over the outer sheath.
- Broken or damaged power leads must only be replaced by a suitably qualified person. A power lead of a similar type must be used in replacement.



Before beginning to install your appliance, check that there is no sign of damage (on the inside or the outside of the microwave), and that there are no packing materials or accessories inside the cavity. Remove any protective film on the microwave.

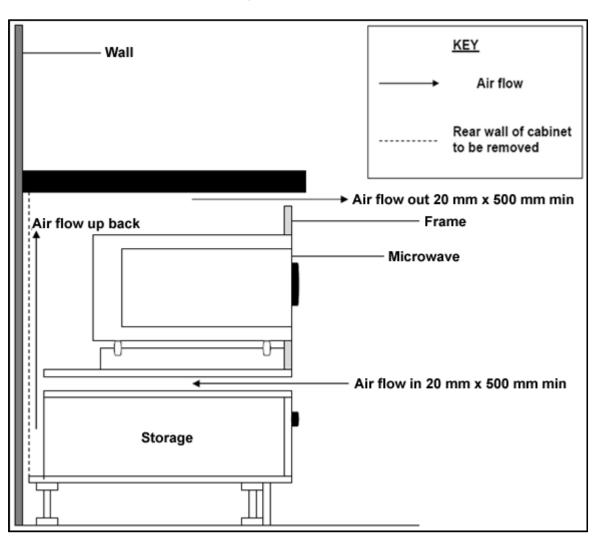
Aperture and ventilation requirements



 The diagram above shows the aperture and ventilation requirements that you require to build the appliance into a housing unit.

- o Ensure that the rear panel of the furniture housing unit has been removed.
- You must ensure that there is a hole to feed the electrical cable through. These steps must be done before commencing the rest of the installation process.
- This oven may be installed without any additional ventilation cut outs being made in the housing unit. However the ventilation cut shown in the diagram *MUST* be present, otherwise the microwave oven may not function correctly.
- Do not cover the ventilation slots or air intake points.

Built under installation requirements

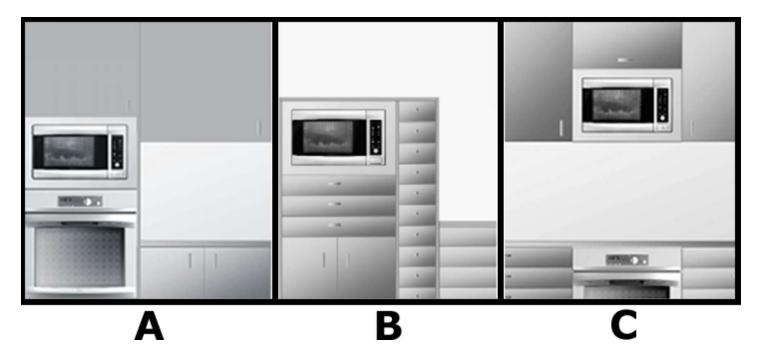


IMPORTANT: NO OTHER METHODS OF BUILDING UNDER THE MICROWAVE ARE SANCTIONED BY BAUMATIC.

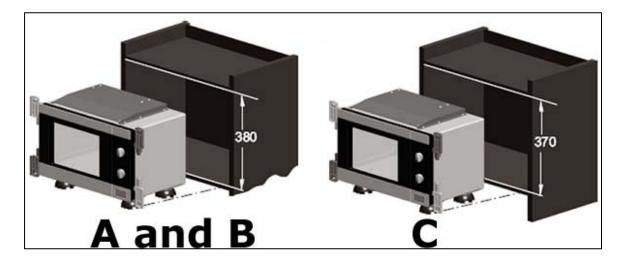
o The rear wall of the housing unit MUST be removed to allow there to be the correct amount of ventilation.

- o The ventilation gaps below the support shelf and below the worktop MUST be adhered to.
- o An induction hob MUST NOT be fitted above the microwave.
- It is not necessary to have a storage drawer fitted underneath the microwave; this is shown purely as an example in the drawing above.
- WARNING: The microwave will get hot during operation; care should be taken not to accidentally come into contact with the outer surface.
- WARNING: Children should not be allowed near to the appliance unsupervised.

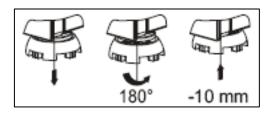
Installing the oven into a housing unit



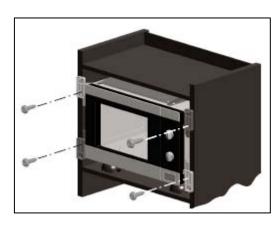
o The above diagram shows the different types of installation that can be completed with this microwave.



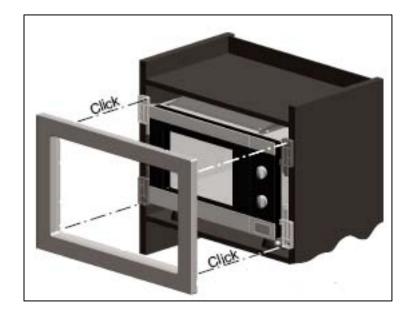
- You should feed the electrical cable through the hole that you have made for it in the housing unit. You should NOT connect the cable to the spur outlet at this stage.
- o Place the microwave into the housing unit. *IMPORTANT:* Please note the 370 mm housing unit measurement for installation type C.



- o If required, make an adjustment to the height of the microwave using the adjustable feet.
- o **IMPORTANT:** Make sure that the microwave is properly levelled off in the housing unit.



 Using the screws provided, screw through the corners of the microwave into the housing unit (as shown in the diagram opposite).



o Clip the microwave frame onto the front of the microwave and housing unit, making sure that it clicks firmly into position.



o The diagram opposite shows the completed installation.

o Follow the electrical connection information on pages 29 - 30 and then check that the appliance is functioning correctly.

Troubleshooting

- o The microwave will not switch on.
- * Check that the appliance has been connected to the mains supply correctly.
- * Check that the fuse in the moulded plug has not blown.
- * Check that the fuses in your fuse box have not blown.
- * If fuses blow on a regular basis, then we would recommend that you consult with a qualified electrician.
- * Check that there has not been a power cut.

The microwave will not start cooking.

- * Check that the door is properly shut.
- * Check that the door seal and surrounding area are clean.
- * Check that you have pressed Quick Start/Start button.

The turntable is not turning.

- * Check that the rotating base is connected to the drive motor correctly.
- * Check that the ovenware is not larger than the rotating plate.
- * Check that the food you are cooking does not extend beyond the rotating plate.
- Check that there is nothing underneath the rotating base that is preventing it from turning.

The microwave does not switch off.

* Isolate the microwave from your mains supply and then contact the Baumatic Customer Care Department.

o The interior light bulb is not working.

* Call the Baumatic Customer Care Department. The interior light bulb can only be replaced by a trained service technician.

o The LED display is blank.

* To restore the time of day to the LED display, press the clock button briefly.

o My food is not cooking properly.

- * Check that the power level and cooking time that you have set, is appropriate for the food that you are cooking.
- * If you are cooking a double amount of food, then you will normally need to almost double the cooking time.
- * If the food that you have placed in the cavity is colder than normal, then the power level and cooking time may need to be increased.

- o I am getting condensation in my oven.
- * Steam and condensation are a natural by product of cooking in a microwave.
- * Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- * Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.
- * You should wipe over any condensation that has formed, as soon as the food has stopped cooking.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.



United Kingdom

Baumatic Ltd., Baumatic Buildings, 6 Bennet Road, Reading, Berkshire RG2 0QX United Kingdom

Sales Telephone

(0118) 933 6900

Sales Fax

(0118) 931 0035

Customer Care Telephone

(0118) 933 6911

Customer Care Fax

(0118) 986 9124

Spares Telephone

(01235) 437244

Advice Line Telephone

(0118) 933 6933

E-mail:

sales@baumatic.co.uk customercare@baumatic.co.uk spares@baumatic.co.uk technical@baumatic.co.uk

Website:

www.baumatic.co.uk

Republic of Ireland

01-6266 798

Czech Republic

Baumatic CR spol s.r.o. Amperova 495 46215, Librec Czech Republic

+420 800 185 263

www.baumatic.cz

Slovak Republic

Baumatic Slovakia, s.r.o. Skultetyho 1 831 04 Bratislava 3 Slovakia

+421 255 640 618

Germany

Baumatic Gmbh Janderstrasse 9 Mannheim, 68199 Germany

+4962 112 9190

www.baumatic.de

Italy

Baumatic Italia S.R.L. Via Caltana 129 Campodarsego (Padova), 35011 Italy

+3904 9920 2297

www.baumatic.it

Holland

Baumatic Benelux B.V. Grindzuigerstraat 22 1333 MS ALMERE The Netherlands

+3136 549 1555

www.baumatic.nl

